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1895

## REGULATIONS FOR THE INSPECTION OF LIVE STOCK AND THEIR PRODUCTS.

U. S. DEPARTMENT OF AGRICULTURE,

OFFICE OF THE SECRETARY,

*Washington, D. C., June 14, 1895.*

The following rules and regulations are hereby prescribed for the inspection of live cattle, sheep, hogs, and their carcasses by virtue of the authority conferred upon the Secretary of Agriculture under the provisions of the act of Congress approved March 3, 1891, entitled "An act to provide for the inspection of live cattle, hogs, and the carcasses and products thereof which are the subjects of interstate commerce, and for other purposes," and amendments thereto approved March 2, 1895, and will supersede all former regulations for the inspection of live stock and their products.

1. The proprietors of slaughterhouses, canning, salting, packing, or rendering establishments, engaged in the slaughter of cattle, sheep, or swine, the carcasses or products of which are to become subjects of interstate or foreign commerce, shall make application to the Secretary of Agriculture for inspection of said animals and their products.

2. The said application must be in writing addressed to the Secretary of Agriculture, Washington, D. C., and shall state the location and address of the slaughterhouse or other establishment, the kind of animals slaughtered, the estimated number of animals slaughtered per week, and the character and quantity of the products to go into interstate or foreign commerce from said establishment; and the said applicant in his application shall agree to conform strictly with all lawful regulations or orders that may be made by the Secretary of Agriculture for carrying on the work of inspection at such establishment.

3. The Secretary of Agriculture will give said establishment an official number by which all its inspected products shall thereafter be known, and this number shall be used both by the inspectors of the Department of Agriculture and by the owners of said establishment, to mark the products of the establishment as hereinafter prescribed.

4. The Secretary of Agriculture will designate an inspector to take charge of the examination and inspection of animals and their products for each establishment which has been officially numbered, and will detail to such inspector such assistants or other employees as may be necessary to properly carry on the work of inspection at said establishment. The inspector and all employees under his direction shall have full and free access to all parts of the building or buildings used in the slaughter of animals and the conversion of their carcasses into food products.

(a) Each employee engaged in inspection under these regulations will be furnished with a numbered badge, which must be worn in a conspicuous manner while in the performance of his official duties, and which must not be allowed to leave his possession.

(b) Each employee furnished with a badge must deposit with the inspector in charge a receipt for the said badge and the sum of \$2, which amount must be transmitted by New York draft (without expense to the Department), together with the said receipt, to the Chief of Bureau of Animal Industry and be duly receipted for by the Disbursing Clerk of the Department, who will be the custodian of this guarantee fund. On return of this receipt and badge, by the employee at the expiration of his service, the deposit shall be immediately refunded to him.

5. An ante-mortem examination of all animals arriving at the stockyards for slaughter shall be made when they are weighed, or if not weighed this inspection shall be made in the pens. Any animal found to be diseased or unfit for human food shall be marked by placing in the ear a metal tag bearing "U. S. Condemned" and a serial number. Such condemned animals shall be placed in pens set apart for this purpose and removed only by a numbered permit, signed by the inspector, to an abattoir or rendering works designated by the said inspector, where they shall be killed under the supervision of an employee of the Bureau of Animal Industry and rendered in such manner that their products will be made unfit for human food.

Animals rejected on account of their pregnant or parturient condition must be held in the said pens during gestation and for ten days thereafter, unless removed by permit either for stockers or for rendering in the manner above specified.

6. The inspector in charge of said establishment shall carefully inspect all animals in the pens of said establishment about to be slaughtered, and no animal shall be allowed to pass to the slaughtering room until it has been so inspected. All animals found on either ante-mortem or post-mortem examination to be affected as follows are to be condemned and the carcasses thereof treated as indicated in section 7:

- (1) Hog cholera.
- (2) Swine plague.
- (3) Charbon or anthrax.
- (4) Rabies.
- (5) Malignant epizootic catarrh.
- (6) Pyæmia and septicæmia.
- (7) Mange or scab in advanced stages.
- (8) Advanced stages of actinomycosis or lumpy-jaw.
- (9) Inflammation of the lungs, the intestines, or the peritoneum.
- (10) Texas fever.
- (11) Extensive or generalized tuberculosis.
- (12) Animals in an advanced state of pregnancy or which have recently given birth to young.
- (13) Any disease or injury causing elevation of temperature or affecting the system of the animal to a degree which would make the flesh unfit for human food.

Any organ or part of a carcass which is badly bruised or affected by tuberculosis, actinomycosis, cancer, abscess, suppurating sore, or tape-worm cysts must be condemned.

7. The inspector or his assistant shall carefully inspect at the time of slaughter all animals slaughtered at said establishment and make a post-mortem report of the same to the Department. The head of each animal shall be held until the inspection of the carcass is completed in order that it may be identified in case of condemnation of the carcass. Should the carcass of any animal on said post-mortem examination be found to be diseased and unfit for human food, the said carcass shall be marked with the yellow condemnation tag, and the diseased organ or parts thereof, if removed from said carcass, shall be immediately attached to same. The entire carcass shall be at once removed, under the supervision of the inspector or that of some other reliable employee of the Department of Agriculture, to tanks on the premises, and deposited therein, and rendered in such manner as to prevent its withdrawal as a food product. Should the establishment have no facilities for thus destroying the said carcass, it must be removed from the premises by numbered permit from the inspector, to rendering works designated by him, and there destroyed under his supervision in such a manner as to make it unsalable as edible meat.

(a) Carcasses may be taken to the cooling rooms after marking with the yellow condemnation tag, in cases where only a portion of the carcass is condemned, and when such portion can not be removed without damage to the carcass, until it is properly chilled. After chilling, the condemned portions must be cut out and removed to the tank as provided for whole carcasses. Condemned parts that can be removed without damage to the carcass must be tanked immediately after condemnation.

(b) The inspector, or the employee detailed for such purpose, must remove the numbered stub of the condemnation tag at the time of placing the carcass or parts of carcass in the tanks, and return it to the office of the inspector in charge, with a report as to the number of carcasses or parts of carcasses destroyed, the reason for destruction, and also state that they were tanked in his presence.

(c) Should the owners of such condemned carcasses not consent to the foregoing disposition of them, then the inspectors are directed to brand the word "Condemned" upon each side and quarter of said carcasses, and keep a record of the kind and weight of the carcasses, and they shall, under supervision of the inspector, be removed from the packing house where meats are prepared and stored for the interstate and foreign trade; and said firm or corporation shall forward, through the inspector, to the Secretary of Agriculture a sworn statement, monthly, giving in detail the disposition of the carcasses so condemned, and if the same have been sold, showing to whom, whether for consumption as food or otherwise, with what knowledge, if any, by the purchasers, of their condemnation by this Department, and whether or not before such sale said carcasses have been cooked or their condition at the time of inspection by this Department altered, and, if so, in what way.

The inspectors shall, when authorized by the Secretary of Agriculture, give notice by publication to the express companies and common carriers at the place of condemnation, of the fact of condemnation, giving the name of the owner of such carcasses, the time and place of slaughter and the reason for rejection, and a description of the carcasses and warning them not to transport them out of the State.

8. All persons are warned against removing the tags so attached to condemned carcasses, and are notified that they will be prosecuted under the acts of Congress of March 3, 1891, and March 2, 1895, for any such attempt to tamper with the device for marking condemned carcasses or parts of carcasses as prescribed by the preceding regulation.

9. Carcasses of parts of carcasses which leave said establishment for interstate or export trade will be tagged by the inspector, or an employee designated by him, with a numbered tag issued by the Department of Agriculture for this purpose, and a record of the same will be sent to the Department at Washington.

(a) Carcasses or parts of carcasses which go into the cutting room of an abattoir, and those which are cut up for the local market, or are used for canning purposes, must not be tagged. Those which are to be shipped from one abattoir to another for canning purposes must not be tagged; and the inspector in charge of the abattoir to which the shipment is consigned, in sealed cars, must be notified of the said shipment, including the number and initials of the said cars and the routes traversed by them.

10. Each article of food products made from inspected carcasses must bear a label containing the official number of the establishment from which said product came, and also contain a statement that the same has been inspected under the provisions of the act of March 3, 1891.

(a) A copy of said label must be filed at the Department of Agriculture, Washington, D. C., and, after filing, said label will become the mark of identification showing that the products to which it has been attached have been inspected, as provided by these rules and regulations; and any person who shall forge, counterfeit, alter, or deface said label will be prosecuted under the penalty clause of section 4 of the act of March 3, 1891, as amended in the act of March 2, 1895.

(b) Each package to be shipped from said establishment to any foreign country must have printed or stenciled on the side or on the top by the packer or exporter the following:

#### FOR EXPORT.

- (a) Official number of establishment.
- (b) Number of pieces or pounds.
- (c) Trade-mark.

In case said package is for transportation to some other State or Territory, or to the District of Columbia, in place of the words "For Export," the words "Interstate Trade" shall be substituted.

(c) The letters and figures in the above print shall be of the following dimensions: The letters in the words "For Export" or the words "Interstate Trade" shall not be less than three-fourths of an inch in length, and the other letters and figures not less than one-half inch in length. The letters and figures affixed to said package shall be black and legible, and shall be in such proportion as the inspector of the Department of Agriculture may designate.

11. The inspector of the Department of Agriculture in charge of said establishment, being satisfied that the articles in said packages came from animals inspected by him, and that they are wholesome, sound, and fit for human food, shall paste upon said packages meat inspection stamps, bearing serial numbers.

12. In order that the stamps may be protected, and to insure uniformity in affixing, inspectors will require of the proprietors of abattoirs and packing establishments the adoption of cases suitable for one of the two methods mentioned below:

(a) The stamp may be affixed in a grooved space let into the box, of sufficient size to admit it, similar to that required by the Internal Revenue Bureau for the stamping of packages of plug tobacco.

(b) Stamps may be placed on either end of the package, providing the sides are made to project at least half an inch to afford the necessary protection from abrasion.

13. The stamp having been affixed, it must be immediately canceled. For this purpose the inspector will use a rubber stamp having five parallel waved lines long enough to extend beyond each side of the stamp on the wood of the package. At the top of said rubber stamp shall be the name of the inspector, and at the bottom the abattoir number. The imprinting from this rubber stamp must be with durable ink over and across the stamp, and in such a manner as not to make the reading matter of the stamp illegible. The stamp having been affixed and canceled, it must be immediately covered with a coating of transparent varnish or other similar substance. Orders for inspection stamps and for rubber canceling stamps must be made by the inspector on the Chief of the Bureau of Animal Industry.

14. No stamps will be issued by the inspector except to employees of this Department designated by him to supervise the affixing of said stamps to packages of inspected products, and each employee having charge of this work shall be held personally responsible for the stamps issued to him, and shall make an accurate daily report to the inspector of the use of such stamps, and all unused stamps shall be turned over to the custody of the said inspector or of his clerk at the close of each day's work.

(a) Proprietors of abattoirs will supply all the necessary help to affix the stamps, which must be done under the supervision of an employee of the inspector in charge.

(b) No stamps shall be allowed to remain loose about the office or the abattoirs, and inspectors are instructed to use such additional safeguards as in their judgment will be necessary to properly account for every stamp issued by them, and to have the work of affixing so carefully supervised that nothing but packages of inspected products will be stamped with the meat-inspection stamp of this Department.

(c) Any stamps damaged or not used should not appear upon the reports as having been affixed to packages, but should be returned to the Department and a report made as to the reasons for their return.

These regulations will also apply to meat-inspection tags, or seals, and certificates of inspection.

15. Whenever any package of meat products bearing the inspection stamp shall have been opened and its contents removed for sale, the stamp on said package must be obliterated.

16. Reports of the work of inspection carried on in every establishment shall be daily forwarded to the Department by the inspector in charge, on such blank forms and in such manner as will be specified by the Department.

17. Whenever an abattoir suspends slaughtering operations, the inspector in charge will promptly furlough without pay, until further orders, all employees whose duties are affected by such suspension,

notifying this office of the date of closing down. During said suspension he will retain only such employees as are actually necessary to supervise the shipments of inspected products from said abattoir.

#### SWINE.

18. The inspection of all swine slaughtered in the United States for both interstate and export trade will be similar in all respects to that of cattle and sheep. (See Rules 1 to 17). It must include a careful ante-mortem examination of all hogs, as required by rules 5 and 6, and a subsequent post-mortem examination as required by rule 7. A microscopic examination for trichina must be required for all swine products exported to countries requiring such examination.

(a) No microscopic examination will be made of hogs slaughtered for interstate trade, but this examination will be confined to those intended for the export trade, and only at abattoirs which export pork products to countries requiring a certificate from this Government to secure the admission of such meats. All inspectors issuing certificates for export of pork products which have been microscopically examined will enter upon the same the number of each stamp used, and imprint the words "Microscopically examined in addition to regular inspection" across the face of the certificate.

(b) The carcasses of all hogs that are to enter into interstate trade as dressed pork will be tagged in the same manner as beef is now marked for identification. The products of hog carcasses which enter into interstate trade will be stamped in the same manner as are the products of cattle.

(c) The *purple* meat-inspection stamp will be used only upon packages containing products of hog carcasses which have been microscopically examined for shipment to countries requiring such examination.

19. The microscopic inspection of pork intended for export to countries requiring such inspection shall be conducted as follows:

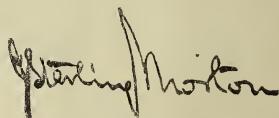
When the slaughtered hog is passed into the cooling room of said establishment, the inspector in charge, or his assistants, will take from each carcass three samples of muscle, one from the "pillar of the diaphragm," one from the psoas muscle, and the other from the inner aspect of the shoulder, and said samples will be put in a self-locking tin box and a numbered tag will be placed upon the carcass from which said samples have been taken, and a duplicate of said tag will be placed in the box with said samples. The boxes containing the samples from the hogs in the cooling room, so tagged, will be taken to the microscopist for such establishment, who shall thereupon cause a microscopic examination of the contents of each box containing samples to be made, and shall furnish a written report to the inspector, giving the result of said microscopic examination, together with the numbers of all carcasses from which samples have been examined.

20. All carcasses reported by the microscopist to the inspector as affected with trichinæ shall at once be removed from the cooling room or cellar of said establishment under the supervision of said inspector, or that of some other reliable employee of the Department of Agriculture, and shall be disposed of in accordance with the provisions of section 7, or they may be rendered into edible lard at a temperature not less than 150° F., or made into cooked meat products if the temperature is raised to the boiling point a sufficient time to thoroughly cook the interior of the pieces.

21. The inspector in charge of the slaughtering or other establishment will issue a certificate of inspection for all carcasses of animals, or the food products thereof, which are to be exported to foreign countries ; which certificate will cite the name of the shipper, the date of inspection, and the name of the consignee and country to which said articles are to be exported. Said certificate will also contain the numbers of the stamps attached to the articles to be exported, and will be issued in serial numbers and in triplicate form. One certificate only will be issued for each consignment. One copy thereof will be delivered to the consignor of such shipment, one copy will be attached to the invoice or shipping bill to accompany the same, and be delivered by the transportation companies to the chief officer of the vessel upon which said consignment is to be transported.

(a) All names, marks, stamp numbers, imprints, and other writing of any description made upon the certificate of inspection must be copied on the stub of the book of certificates, and be duly signed by the inspector. This stub constitutes the third copy of the certificate, and shall be preserved and forwarded to this Department.

22. Inspectors are requested to notify the municipal authorities of the character of this inspection and to cooperate with them in preventing the entry of condemned animals or their products into the local market.



Secretary.